

Claims

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1. A dry, packaged semi-ready meal for preparing a meal of high gustatorial quality, characterized in that the mixture of dry and dried ingredients is provided in two batches packaged separate from each other, the first batch being composed of dried temperature-sensitive ingredients to be cooked and/or absorbed in an aqueous phase and the second batch consisting of temperature-insensitive ingredients to be absorbed in cooking oil and/or fat, whose fat-dissolving ingredients flavor the cooking oil and/or fat, and which, after mixing same with the first batch in the aqueous phase in combination with the inherent taste and odor of the staple ingredients and the gustatorial and olfactory ingredients of the first batch, endow the meal to be prepared in each case after cooking with its typical overall gustatorial and olfactory impact.
2. The dry, packaged semi-ready meal as set forth in claim 1, characterized in that the staple ingredients in dried form are contained in the separately packaged first batch with the spices and/or herbs and/or seasonings and/or consistency-enhancing ingredients or additives for absorption in the aqueous phase.
3. The dry, packaged semi-ready meal as set forth in claim 1, characterized in that the first batch consists of spices and/or herbs and/or seasonings and/or consistency-enhancing ingredients or additives for absorption in the aqueous phase together with the fresh staple ingredients.
4. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 3, characterized in that the second batch is provided in the form of flavored cooking oil and/or fat containing the corresponding spice and/or herb mixture and/or spice/herbal extracts.
5. The dry, packaged semi-ready meal as set forth in claim 4, characterized in that the flavored cooking oil and/or fat is packaged in a ketchup pack and/or baking flavor

vial and/or gelatin capsule and/or a starch capsule and crystallized in sugar and/or salt.

6. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 5, characterized in that the herbs and spices in combination in the oil phase are each ground to a degree relative to the other so that optimum release of each gustatorial component occurs at the same oil temperature.
7. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 6, characterized in that legumes are used as the staple ingredients.
8. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 6, characterized in that rice is used as the staple ingredient.
9. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 6, characterized in that pasta is used as the staple ingredient.
10. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 6, characterized in that cereals are used as the staple ingredient.
11. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 6, characterized in that soy extrudate is used as the staple ingredient.
12. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 6, characterized in that the batches are formulated to meet the special nutritional requirements of a diet schedule, more particularly in combination with diabetes mellitus, hypercholesterolemia, hypertriglyceridemia, hypertonia, gout, coeliac/ceciac disease.
13. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 6, characterized in that the batches are formulated to meet the nutritional requirements of persons in special circumstances, more particularly active sports enthusiasts and professionals, expectant and nursing mothers, vegetarians.

14. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 6, characterized in that the batches are formulated to meet the special nutritional requirements in accordance with ayuverda teachings.
15. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 6, characterized in that the composition of the batches complies with the requirements of EU bio Directive No. 2092/91.
16. The dry, packaged semi-ready meal as set forth in any of the claims 1 to 6, characterized in that the composition of the batches complies with the requirements of the German AGÖL, and/or Bioland and/or Demeter associations and/or of the International Federation of Organic Agricultural Movements IFOAM and/or German organic and health food marking requirements.
17. A method of preparing a meal from a dried semi-ready meal as set forth in any of the claims 1 to 3 and 6 to 16, characterized by the steps:
 - flavoring cooking oil and/or fat with the temperature-insensitive ingredients of the second batch by heating,
 - breaking down the temperature-insensitive ingredients contained in the first batch together with the staple ingredients to be cooked in the aqueous phase, and
 - mixing the aqueous phase with the flavored cooking oil and/or fat.
18. A method of preparing a meal from a dried semi-ready meal as set forth in any of the claims 4 to 16, characterized by the steps:
 - cooking and/or absorbing the temperature-sensitive ingredients contained in the first batch together with the staple ingredients in the aqueous phase and
 - mixing the aqueous phase with the flavored cooking oil and/or fat of the second batch.
19. The method as set forth in claim 17 or 18, characterized in that mixing the aqueous phase with the flavored cooking oil and/or fat is done after cooking the staple ingredients in the aqueous phase.

20. The method as set forth in claim 17 or 18, characterized in that mixing the aqueous phase with the flavored cooking oil and/or fat is done before the staple ingredients are done.
21. The method as set forth in any of the claims 17 to 20, characterized in that fresh staple ingredients are coated and/or seared with the flavored cooking oil and/or fat before then being mixed and cooked with the ingredients of the first batch in the aqueous phase.
22. The method as set forth in any of the claims 17 to 21, characterized in that the cooking oil and/or fat is heated for flavoring with the ingredients of the second batch to a temperature in the range 120°C to 170°C.
23. Use of a dried, packaged semi-ready meal as set forth in any of the claims 1 to 16 for preparing a meal in restaurants and organized catering services in business, school and university kitchens.
24. Use of a dried, packaged semi-ready meal as set forth in any of the claims 1 to 16 for preparing a meal on sale in vending machines.

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